

**Abstract:**

The invention relates to a tubular regenerated cellulose-based food casing which is impregnated with smoke aroma. The impregnation with a light smoke aroma reduces the L\* value (determined in accordance with the CIE-LAB method) of the casing by no more than 5 and is then still at least 40. The L\* value of the casing removed from the food has changed by no more than  $\pm 5$ . The casing is used as artificial sausage casing, in particular for raw sausage, preferably for salami, hard smoked sausage and dried sausage.